THE GENESEE FARMER.

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N. GOODSELL, EDITOR.

ON SELECTING FINE FLOWERS AND FRUIT, &c.

June should be a busy month with every farmer. In addition to the common labor to be done upon a farm, there are other things that should not be neglected. Occasional visits to such families as are known to practice the various branches of Agriculture and Domestic Arts with skill, and according to the latest improvements, will be found highly useful. These visits should be made at times best calculated to promote those particular branches in which we find ourselves most deficient. To enumerate all the particular seasons in which it would be profitable for farmers to meet each other, for the purpose of an interchange of ideas on subjects connected with their business, would be to name each and every season; but we will point out some that are worthy of attention, at this time, according to our Floral Calendar at this place.

The first fruits of the season which are produced from our gardens, are the different varieties of strawberries. There are very few kinds of fruit that are considered superior to this, when ate in perfection, and very few constitutions that are not benefitted by them when so taken. This fruit has not received that attention in its cultivation that it is justly entitled to: so much have they been neglected, that not one house-keeper in a hundred is able to distinguish one variety from another; and yet it depends altogether on the variety we cultivate, whether they are profitable or not. As strawberry plants are increased with wonderful rapidity by the extension of their runners, so there is great danger of their becoming mixed, when different varieties are allowed to grow near each other, and to keep each variety separate requires the constant care of the cultivator.

To determine correctly the merits of the different varieties, we must do it by comparison, and this is best done when the fruit is yet upon the vines. A call, therefore, upon our friends, or those with whom we are acquainted, who are known to have paid attention to this subject, is sure to prove beneficial.

During the last of June and the fore part of July, many of our finest cherries ripen. Some varieties of cherries not only delight the eye, but the appetite, and are found to contribute to health, while other varieties are found to possess deleterious properties. Now, if a person would cultivate either strawberries or cherries, and avoid disappointment, he should examine the original from which he intends to propagate, personally, in all cases where circumstances will allow of it.

Although every valuable variety of fruit should be distinguished by a particular name, yet, from the recent introduction of Horticulture as a science, into the United States, the nomenclature of fruits is far from being generally understood, and a variety of fruit known in one section of our country by one name, may be known to those of a different section by another. If we send an order to one of our nurserymen for a variety of fruit known to us by one name, he may, and very honestly, send us a different variety; and until we have an acknowledged standard by which to compare, we cannot convict him of dishonesty.

It is to avoid disappointments, and to be able to to cultivate valuable varieties, that we recommend these social visits among our farmers, Horticulturists and Florists.

Those who would make a choice selection of roses should visit them when in flower, and mark their qualities in full. These observations should be kept until the proper season for transplanting, when they will be found worth more than the recommendations of any nurseryman.

Those who are engaged in the cultivation of any field crops, will find the same benefits derived from comparison, as it is not to be expected that any one man can give directions that will prove an unerring guide, for the cultivation of all crops under all circumstances; therefore, let farmers often visit each other, professionally, and in a friendly manner, for the purpose of comparing and selecting seeds, fruits, flowers, &c. which they may cultivate without the possibility or fear of disappointment. Such visits promote good feelings among those of the same profession, give a spring to noble emulation in their pursuits, and are productive of lasting benefits to the whole family of mankind.

CURCULIO.

This little enemy to our stone fruits has not been as destructive this year as it was the last, and the prospect is now fair for a fine crop of cherries, plums and peaches. Apple orchards in this vicinity promise much fruit. The striped cucumber bug has been less injurious to cucumber and melon plants this season, than it was last year. Wheat continues to promise a fine crop.

DROUTH.

Most soils which are under cultivation during the heat of summer, have a dry and sterile appearance, varying according to circumstances.—Those soils which contain a large proportion of clay, as they dry by the intense rays of the sun, contract and crack to a greater or less depth, according to the severity of the drouth. When soils are left in this condition, crops upon them suffer, and in cases of severe drouth, often perish. To prevent this, such grounds should be stirred often and made fine, when they collect more moisture from the atmosphere during nights than when the surface remains baked. To insure good crops of corn and potatoes in dry seasons, greater perseverance in cultivation becomes necessary, than in those when we have seasonable showers; but, with due diligence, there are very few seasons, be they ever so dry, in which these crops fail.

This sterile appearance occasioned by the drouth, induces many to abandon their gardens, which have been commenced with a laudable zeal; the ground becomes hard, plants droop at mid-day, and the whole, if neglected a few days, exhibits a melancholy aspect.

This is the time when double diligence becomes necessary; let the ground be made fine, and be stirred often—all weeds destroyed, and very few plants, under such circumstances, will be found to perish with drouth.

FLORAL CALENDAR.

June 24.—The common chesnut, (Castanea vesca-americana) in flower; also the purple fringe tree or Venetian Sumac. Pond lilly, (Nymphaea odorata) and most of the *Asclepeas* or milkweed family in flower. Although these appear under the same date that they did last year, yet we think they are nearly one week later than they then were.

CLEANLINESS.

Our readers will undoubtedly excuse us for digressing a little from our ordinary course at this time,—a time terribly awful and portentious—as we are threatened with a disease which has proved more fatal at Montreal than any other of which we have any account, not excepting the great plague which raged in London in 1666.—This mortal contagion, which has been spreading over Asia and most of Europe for many years, and of which we have read (but not realized) such unexampled accounts of its mortality, has now crossed the Atlantic, and threatens, as far as we can judge from the official reports of its progress in Quebec and Montreal, at least a partial depopulation of these United States—This is not fiction nor exaggeration; neither do we wish to increase the fears of any one: on the other hand, we exhort to a cool, deliberate investigation of all the facts which may from time to time be made public, from organized boards of health, or committees of investigation. In times like the present, when the great mass of community becomes agitated, fears on one hand, and a love for the marvelous on the other, assist to keep in circulation the most unreasonable reports, which, "like the concentric rings upon the bosom of the lake, continue to agitate the distant waters long after the cause which produced it has ceased to act." Such will be the case at present with regard to the flying reports from infected districts; and unless they are official, it will not be unreasonable to suppose their increase has been equal to the square of the distance through which they have passed. To meet these reports with calmness, and to improve our time with preparations for the reception of the disease, is alike becoming to cities, villages, families and individuals. On this point we have no lack of information. Colleges of physicians, congregated bodies of professional men, and single practitioners, when called upon to pronounce preventives, all agree that the greatest and most to be depended upon, is CLEANLINESS. Under these circumstances, let every house keeper, as he values his own life, the life of his wife and children, or those dependant upon them, set themselves about examining their premises in every nook and corner.

Although the Asiatic Cholera has not generally been considered as contagious as the small pox, yet we believe that physicians now agree

that it is contagious under certain circumstances; that is, where the system is predisposed to disease, and more particularly when this predisposition has arisen from breathing a bad atmosphere. When the atmosphere generally becomes bad, then we are afflicted with epidemics, but a predisposition to disease may be communicated to the system by breathing noxious gases, or a confined atmosphere, from which the vital principle has been extracted. From the unceasing laws of nature, by which our atmosphere is governed, and the effects which are produced upon it by animals, plants, water, and even the soil, it is impossible, while these continue to act, that the atmosphere should become so deadly poisonous as not to support the human family, or, supporting them, to predispose them universally to disease. These predispositions are therefore to be looked for in local atmospheres; and of all those with which we are acquainted, there is none more to be dreaded than those confined in filthy cellars; and we venture it as our opinion that, in this country, there are as many diseases engendered by bad cellars, as from any other one cause whatever. Let every housekeeper consider himself called upon to commence the examination of his premises at the bottom of his cellar. One very prolific source of disease from cellars, is the slovenly practice of some farmers in allowing potatoes to remain in them until they become rotten. Better to allow a dead cat in a cellar than a single potatoe, to undergo decomposition, so far as regards health. Let every one who has neglected to put their cellars in proper condition, be up and doing; drains should be examined, out-houses made clean, and in all cases, both in out-houses and cellars, fresh slacked lime should be used liberally. Much has been said, and much will be said, in favor of chloride of lime to be placed in cellars. We do not consider it as good as quick lime, for all the common purposes of purifying a local atmosphere. But whatever course is taken, let it be taken quickly. Much attention should also be paid to personal cleanliness, but more particularly to TEMPERANCE. By this we do not wish to be understood to mean temperance in drinking solely, but temperance in eating, in exercise, in sleep, and in every thing in which the opposite course would have any tendency to produce or increase animal excitement. We hope the motto of our farmers will be for the present, to "remain at home—cleanly—and temperate." If these habits will not guard them from the present impending desolation, let them be resigned, and say, "thy will, O God, be done."

Culture of Silk.—L. A. Spalding of Lockport has authorised the editor of the Niagara Courier to say, that he will pay a premium of $25, to such citizen of that county, as shall possess in 1834, the best nursery of 1000 trees; and the editor of the Courier offers a premium of half that sum for the second best.

J. J. Audubon, the celebrated Ornithologist, and his two assistants, arrived at Charleston on the 3d inst., in the revenue cutter Marion, in excellent health, after a tedious tour through the Florida Keys. We are informed that they have succeeded in taking 500 different species of birds, some of them entirely unknown heretofore—besides several specimens of minerals, shells, rocks, &c.

Saratoga County.—A meeting is to be held at Saratoga Springs on the fourth of July, for the purpose of forming an Agricultural Society for that county.

Town Fire Companies.—By an act of the last legislature, the Supervisors and Justices of any town in this state may appoint any number of the inhabitants of said town, not exceeding 20, to each fire engine which may be purchased in said town; which firemen are to be exempt from militia duty, except in case of invasion or insurrection. No company to be formed pursuant to the act in any incorporated city or village.

Revenue.—The amount of duties arising upon merchandize, imported into the port of New-York for the first quarter, ending 21st March, 1832, is $6,058,686,53, nearly double any corresponding quarter, since the adoption of the Constitution; and this single quarter, it is believed, will exceed the revenue of one year, in any part of the United States.

ROBBING GARDENS.

If there is a single mortal on this wide earth, against whom we could heartily pronounce the tremendous curse uttered by the Pope upon those whom he would excommunicate from the Catholic Church, with a wish that it might be fulfilled to the letter, it is the villain who will steal fruit from the garden or orchard.

"He that steals" *our* "*purse* steals trash;" but he that robs our gardens, "steals that which not enriches him, but makes us' *mad* "indeed."

It is not the pecuniary, or marketable value of the thing;—a few apples—a few pears—a watermelon, a grape, or a cucumber are not of material value, in themselves considered. But the wretch who steals them, steals hours—perhaps years of anxious care, and worse than all, he robs us of a thousand fond hopes and delightful anticipations. He filches from us our comfort and our pleasure.

It is strange to observe the complacency with which many look upon this kind of theft, and smile at it and upon the perpetrators as if it were a mark of spirit, rather than a step, and a long one too, to the worst of crimes. If a mischievous fellow gets into a store and steals a dry *Haddock*, and perhaps two or three nine-penny bits, he is hurried off to jail, and finally to the State Prison. The whole amount may not exceed a dollar, but he is looked upon as a dangerous member of society, and locked up to prevent his poisoning the morals of others. But let some mischievous wight scale the walls of the garden, and rob a peach or a pear tree which the owner has been years in cultivating, and the fruit of which he has been anxiously waiting to examine and taste—O, O, it is a mere frolic, a simple boyish trick. He only wanted a little fun, and where's the "*so great harm*" of taking a little fruit. A few apples, or a watermelon or two, is not worth making a *fuss* about.

Thus upheld by public opinion, he is ready to have a little fun of that kind every night, wherever he can find it. Whatever others may think, we would prosecute a person sooner for taking a melon, than we would for stealing a loaf of bread or a quarter of beef from us. The laws are too lenient upon this subject, and our Justices too apt to look upon it as a trivial affair.—*American (Me.) Standard.*

From the Portsmouth Journal.

THE FARMER.

The great bulk of mankind must always get their living by cultivating the soil.—The character of farmers, therefore, settles the character of the community in general. The profits of farming are slow but sure.

The good farmer grows rich simply by the increased value which he every year gives to his farm. His buildings and fences are yearly growing better; his debts are also growing less, and his business more easy of management; so that by the time of life in which care becomes burdensome, he generally finds himself in a situation to travel the down hill of life with a good degree of comfort.

The poor farmer on the other hand, is the reverse of all this. His affairs, so far as they depend on his management, grow worse and worse. His fixtures decay, and are patched up so as to do for the present; his soil is impoverished; his debts increase; his cares and perplexities multiply; and he finds himself, when old age unfits him for the burden, obliged to mortgage or sell his farm, and to live on the pittance which his property has gained in value by the rise of prices around him.

The greatest calamity to a farmer is a heavy debt. A fire is nothing to it, because the flames do not exact interest.

"The eye of a master does more work than both his hands," but it must be an eye wide awake. There is a difference between eyes and no eyes.

GENERAL DIVISIONS OF A FARM.

1. Assign as much of your farm to the plough as you can manure thoroughly, with plaster or strong manure.

2. Keep no more for mowing than you can consume on your farm with profitable stock, unless in the neighborhood of some large town, where the sale of hay will purchase manure.

3. Keep no more stock upon your farm than you can keep well.

4. If it is an object to increase pasturage it can be done by division fences to a very great extent.

HORSES.

Let every horse you keep be a good one, because he eats no more than a poor hack; and he will do more service, and sell for something if you wish to part with him.

THE SCIENCE OF HUSBANDRY.

All nature is governed by fixed laws or principles, and the true art of husbandry consists in a correct knowledge of these principles, with their application to every plant, every soil, and every change in the seasons. The design of cultivation is to assist nature. We govern nature only by obeying her laws.

SUGAR FROM POTATOES.

We were rather incredulous upon this subject, and therefore expressed a hope that some one "near Jaffery" would give us information. A few days since, Mr. Henry Russell, of North Adams, Ms. called on us, having seen the notice. He assures us of the fact, that sugar, equal in strength to our maple sugar, has been manufactured by him, purely from the potatoe root, and believes

he shall be able to manufacture sugar equal in strength and goodness to that made from the cane. He has made several barrels of molasses, which is the first process. A bushel of potatoes, weighing sixty-four pounds will yield eight pounds of sugar! The expence of manufacturing he states at four cents per bushel. Mr. R. has already disposed of his skill to several persons, and is ready to enable others to commence the manufacture, for a reasonable consideration. Letters may be addressed to him, at North Adams, Mass The present theory is, that alcohol (spirit) does *not* exist in grain, potatoes, &c. but is *produced* by the process of fermentation; so of sugar. The process which the potatoe undergoes *produces* sugar, and yet just as much alcohol may also be *produced*, as if the sugar had not been extracted! The molasses of potatoes produces alcohol of a fine flavor.

Silliman's Journal for January last, contains a communication, from which it appears that successful experiments have been made at Sackett's Harbor. N. Y. The sugar is said not to be so sweet as the Muscavado, but may be used for all kinds of domestic purposes. "It has already become a favorite; its taste is that of a delicious sweet; and as an article of diet is unquestionably more healthy and less oppressive to the stomach, than any other sweet ever used. —*Keene Sentinel.*

From the Lansingburgh Gazette.

Rotation of Crops and Small Beer, the two articles which follow, are taken from the New-York Farmer. They are the production of Richard M. Williams, Esq. whose family were for a long time residents of this village. Mr. W. has written many good communications, valuable to the farmer and to all who love every thing connected with Rural Economy. A. W.

Rotation of Crops.—Volumes have been written on the subject of the rotation of crops. These writers have assured us that good crops of wheat, flax, rye, corn, oats, peas, grasses, &c. might be raised in succession on the same land, and each crop find in the soil, the nourishment proper for its production.

All this I hold to be error. It seems to be very generally admitted that vegetables take very little of any thing from the earth, save water; and that they derive their principal support from the atmosphere.

Let us suppose a crab-apple stock, grafted with a sweet apple scion, it appears evident to me, that the original stock continues to receive the same nourishment from the earth as it did before it was grafted; for if it puts out a branch below the graft, this branch continues to produce crab-apples; but on arriving at the graft, this sap, or watery matter is differently modified by the vessels of the graft. All those principles, congenial to the crab-apple tree are evaporated and thrown off; and only such retained as are proper for the production of a sweet apple.

Again, suppose a cabbage and cicuta plant growing contiguous to each other.—It appears evident, that they both receive the same principle from the earth; and that each has the power of assimilating its food to its peculiar nature; the one produces a deadly poison, while the other produces a harmless esculent vegetable.

Many other circumstances might be mentioned to corroborate these views, but I deem these sufficient to make the subject understood.

It has been urged that if this doctrine be true, *then poor land is as good as rich* for the production of vegetables. But I think that this is an error also.

Manure buried in the earth by the plough or spade, is slowly converted into the food of plants, charging the earth in the neighborhood of the plants, with vegetable food. This food is exhaled by the earth in an elementary state, is absorbed by the capillary vessels of the plant, and assimulated to its peculiar nature. I have known the same piece of ground produce good crops, annually, for twenty years in succession, without any change of crops; but it was yearly supplied with a good dressing of manure. I therefore am inclined to believe, that the doctrine of the rotation of crops is erroneous.

Small Beer.—I noticed in your paper, several communications, giving directions for making small beer for family use; none of which meet my views of the subject.—The following, I know from experience, will furnish a very pleasant beverage. Take a five gallon keg—take out one head, and insert a small brass cock, about three inches above the lower head. In this keg put three quarts of wheat, rye or corn meal, ground rather coarse, as for stilling—on this pour three quarts of boiling water—add a pound of honey, sugar or molasses—one tea-cup full of ginger or ground allspice—stir all intimately together, and add three gallons of water, heated about 75 or 80 degrees of the thermometer. To this add about a quart of lively yeast. Stir it well together, and set it in the sun—a fermentation will soon ensue, and continue all day. By the next morning it will be settled clear, and should then be drawn off into bottles, corked and set away for twenty four hours, when it will be fit for use. This, if repeated daily, will furnish a very pleasant family drink.

SILK WORMS.

The editor of the Jerseyman, (published at Morristown, N. J.) states, that a gentleman engaged in the culture of silk, informed him, that "the leaves of the oak were equally acceptable to the silk worm, as those of the mulberry tree." For the twentieth time we would suggest to editors the propriety of bestowing more attention to the true nature of silk worms before they venture to publish such statements as the above. They are calculated to do much mischief, by disappointing new beginners, and causing waste of time and money. The editor of the Jerseyman is assured, that silk worms will only eat oak leaves, as men eat old shoes—when reduced to a state of starvation; that there is no substitute for the mulberry leaf in the production of silk; and that who asserts the contrary, is either uninformed on the subject, or disposed to hoax his too credulous auditor.—*Amer. Farmer.*

FARM.

A writer in the Massachusetts Agricultural Repository, vol. v. page 320. in treating "*on the extent of land* necessary for a farm, and sufficient to support a family well and independently," has the following among other valuable remarks:—"We know men, active, intelligent and industrious, possessed of 30 or 40 acres of land, who are laboring for others or taking charge of their neighbors' concerns, upon the avowed reason, that they cannot support their families upon so small an extent of land. But they do not realize the actual efficiency of the soil. Undoubtedly there are many honorable exceptions to the observation we are about to make; as a general rule, however, it may be asserted, that *the farmers of Massachasetts are yet to learn the immense productive power of a perfectly cultivated acre.* Instead of seeking riches in augmenting the number of their acres, let them be sought in better modes of husbandry. As a general truth, we believe it may be asserted, that every farmer in Massachusetts, possessed of one hundred acres of land, might divide them fairly, by quantity and quality, into thirds, and by a suitable cultivation make either third more productive than his whole hundred acres are at present. This is the operation at which those interested in the agriculture of Massachusetts ought to aim, to make farmers realize what cultivation can effect, and to teach the modes by which the productive power of the soil can best be elicited.

From the Barnstable Journal

CULTIVATION OF CRANBERRY.

The Cranberry is a native of New Holland, Europe and America; it grows spontaneously in the flat, sandy, and in some of the mossy bogs in this country. At Sandy neck, on the north side of Barnstable harbor, are quite extensive tracks covered with the wiry vines of the Cranberry, and are estimated to produce in favorable seasons one thousand bushels of fruit. The Cranberry grows most luxuriantly in soils composed almost wholly of beach sand, where water, at all seasons of the year, can be obtained a few inches below the surface. It can be profitably cultivated. A particular account of the method pursued by Mr. Henry Hall, of Dennis, was sometime since given in this paper. He has been engaged in the cultivation of this fruit upwards of twenty years, and his grounds have averaged about seventy bushels per acre annually. Mr. Hall practised taking the plants from their natural situations in autumn, with balls of earth about their roots, and setting them three or four feet distant from each other. In the course of a few years, they spread out and cover the whole surface of the ground, requiring no other care thereafter, except keeping the ground so well drained as to prevent water from standing over the vines. The cranberry may also be propagated from the seed. It should be planted in autumn, as soon as the fruit is ripe, and a year afterwards the young plants may be transplanted to the situations where it is intended for them to grow. There are many situations in this county, and we doubt not in every part of England, well adapted to the profitable cultivation of the cranberry. Grounds that are overgrown with fine rushes or moss, may be rendered suitable by spreading over a thick dressing of beach sand previously to transplanting the vines.

☞ The Chloride of Soda is recommended to our citizens, and for use in private families particularly, as much more efficient than any other preparation for purifying the air and guarding against infection. It is stated in the N. Y. Com. Adv. that experiments have been made by the direction of the public authorities of that city, which establish this fact.—*Alb. Argus.*

FOR THE GENESEE FARMER.

ON WOOD LOTS.

Mr. Goodsell—Seeing a remark of yours, about wood lots, I feel disposed to trouble you with my experience on that subject.

I settled in the Genesee Country, about twenty-five years ago; and located myself within a few miles of what is now a flourishing seat of justice, (or more *properly*, county town.) My farm lot contains a little more than 200 acres; about evually divided as to arable and meadow and pasture and orcharding land. I had a number of young boys growing up, and I thought that until they were able to "turn about" with me, I should clear up as little of my land,—which was heavily timbered,—as I could well get along with.—With a hundred and eighty dollars left, after I had *paid* for my land, I commenced operations.

The public road was laid out through one end of my land; I had a good building spot, on this road, which I rejected; because, when every person passed, my in-door people would to satisfy a laudable curiosity, be apt to look out. I therefore placed my log house, containing two large rooms only, about forty rods from the road, with a broad avenue (I used to call it a lane) leading to my house; the only passage to my house was through a narrow gate, too narrow to introduce a horse through. This lane served many useful purposes, to bait my oxen, and withal for the good woman to whiten her small trash on the grass.

But, what of the wood lot, you will justly complain. I will tell you; when I clear land, I clear away the underbrush, and fallen timber first; so, in this account, I am only clearing away the underbrush.

At the west and south west of my log cabin—covered with oak shingles—was a small hill, which contained about twenty acres, of top and sides, covered with white oak, hickory, elm, bass, ash and birch; the latter bordering a small run, which hugged on the north west side of the hill. The timber was thrifty, and not of the largest growth. I laid out this hill as my wood lot; and was abundantly laughed at by my log-rolling neighbors, who declared that they should as soon think of digging a well in Lake Ontario! I bore their jeers like a philosopher; and, occasionally, my wife, good soul, would put in her word; but I hired a Vermont chopper, and I and my boys underbrushed, and cut up and dished the fallen timber; and let the Vermonter with his axe polished as a mirror follow after us. We went round the wood lot, and cleared off in two years a fine meadow lot of ten acres, and put in another ten acres of wheat, and reaped it; and prepared another ten acres for sowing, together with raising potatoes, corn, &c. We had cut nearly round the wood lot, and put up good fences; consequently this lot was in good fence the third year. The *lot* was laid out in what we called a four square lot, with one corner to the south west and another to the north west; two points from which most of our strongest winds prevail.

I was enabled to pay this chopper for another year's work, having a fine crop of wheat; but I did not set him to clearing off any more land, but went to tilling thoroughly that we had got under our hands, which now was about forty acres.—We worked hard, self and boys. We went into the wood lot; we under-brushed it; we cut up the old logs, and piled up the brush and the logs in small heaps, and so located them that they did not much injure the timber. By this time i had almost lamented my folly in attempting to be wiser than my neighbors and my wife, for one windy night overthrew a dozen of my finest trees.

I called my sons and the chopper to my counsels; we went into the barn and held our sitting, for the ridicule of the *house* we could not bear.—The Vermonter regretted under brushing—it let in the enemy; my boys, they agreed to cut off the tops; and Vermont and the boys built them a ladder and mounted aloft, and by the use of a stout long rope, I was able to either hold the top from falling, while they came down, or pull it down afterwards. We took the trees on the exposed points, and in a short time we had prepared the outer defences so they were impregnable to the fiercest and strongest blast.

And, the more the timber has been exposed, the firmer it appeared to root itself. We cut the tops up, which made good wood, and was nearer than any other part of my uncleared land. Indeed, in a few years, my b ys, who had learnt *how* to swing an axe from the individual before mentioned, nearly drove the trees from the other parts of my farm convenient to my house; so that, for the last twelve years we have resorted to the *wood lot* for nearly all our fuel. In taking away an aged tree, we give room for several young ones to fill the space; and, notwithstanding we burn all the wood we need, the wood lot gains on us rapidly, and is now the most valuable part of my grounds. It has always been fenced, and no hoop-pole or axe-nelve men have ever been able to plunder from it.

The corners pointing towards the quarters from which we experience the heaviest winds, break off their force. The wood lot furnishes me amply with wood; it furnishes abundance of fine pasture land. It breaks the winds from my residence, (which has now grown to more ample dimensions,) and also protects my orchard, garden, and farm yards from the prevailing siroccos from the regions of Mexico and the Rocky mountains.

These aged trees, too, as they still keep erect, showing their silvery moss as if in pride, remind me of my own situation. When I go in among these trees to select one for the axe, I bethink me, how much longer may the remorseless scythe of Time spare me, whose head now blooms like the moss on my aged trees.

There is also interesting music from this petit forest. It is a mighty Æolean harp, from the gentle breeze to the lashing gale. It discourses to me most excellent music.

As the wood gains upon me, Mr. G., I would you had a couple of cords of it, for your excellent paper. *S.

FOR THE GENESEE FARMER.

Mr. Goodsell—I learn by your paper of 26th May, that some gentleman in Ohio is anxious to obtain a rule for calculating the power of different falls of water. This gentleman should consider that millwrights generally obtain their knowledge, first, by an apprenticeship; next, by years of labor in comparing theory and practice together; and when, after years of experience and study, any one has succeeded in forming a rule, it is very natural that he should feel somewhat tenacious of it, for peculiar skill is the foundation of his prospects of employ; and if he should place the result of his experience in the hands of every bungler, it would be more certain to injure than improve his credit; and, furthermore, if your inquirer should get the opinion of all the millwrights in the state of New-York, he would be as much in the quandary as ever.—There is, however, a rule, said to be made at the expense of the British government, which is, first, ascertain the number of cubic feet of water your stream affords per hour, multiply this by the perpendicular fall, and divide the product by forty thousand, and the quotient will be the number of buckets of water per hour, when the water acts by gravitation. And for further information, I would recommend your inquirer to the Franklin Institute of Philadelphia, which has had a committee making very extensive experiments on water wheels of different diameters; and that committee have made their report; and from the known science of Philadelphia, I presume it contains much valuable information.

F. LAPHAM.

From the Atlantic Journal, No. 1

EDITED BY C. S. RAFINESQUE, PHILADELPHIA.

RESULTS OF THE EXPERIMENTS OF RECLUZ, ON FIXED OILS.

This article is one of those practical sciences, which belong at once to many, being connected with Agriculture, Gardening, Chemistry, Economy, and Materia Medica: this enhances their value.

Fixed oils of vegetables are of the utmost importance and use for food, light, cooking, soap, machinery, manufactures and medicines. It was very needful to ascertain exactly what quantity was afforded by each vegetable, so as to know the most profitable to cultivate, and cheapest to use; this has been done by Recluz, a French Chemist, and we give here the analysis of his labors.

All the experiments were made upon one pound of the substance, or 7680 grains weight, and the quantity of oil afforded is stated in ounces.

Almonds 7¼ ounces.

Hemp seed 3½ ounces.

Cocos 4 ounces.

Olives 3¼ ounces, specific weight .0915, forms solid soap.

Poppy seed 4 oz. specific weight .0922. forms liquid soap.

Arachis or Groundnut 8 ounces, fine eatable oil, citron color, keeps well and makes good soap.

Sesamum or Bene seed 3¼ oz. fine sweet oil, limpid and nutrient, but becomes easily rancid.

Pumpkin seed 5¼ ounces, sweet oil, not siccative.

Cornus berries 4 ounces.

Moringa or Ben oil, 6 oz. white, concrete, made by heat, smells like noyeau.

Euphorobia lathyrus, seeds 8 oz. by ether, 7 oz. by cold expression; medical purgative.

Croton tiglium seeds 9 oz. green drastic.

Helianthus or Sunflower, 6 oz. sapid sweet oil.

Cyperus esculentus roots 3 oz.

Datura seeds, 2½ oz. medical.

Grape seeds, 1½ oz. by boiling.

Recinus or Castor oil, 5 to 6 oz. made cold, 7 oz. warm, 12 oz. with shelled seeds.

Sassafras seeds, 2½ oz. white oil, medical.

Beech nuts 6 to 7 oz. sweet, clear, inodorous; gets better by age to the reverse of other oils.

Zanthium or Burr seed, 4½ oz. sweet oil, gives a fine clear light.

Flax seed 3 1-2 oz. yellow brown, siccative, fetid.

Walnuts, 8 oz. lemon color oil, thick, siccative, makes a soft soap, gives 12 oz. with nuts dried in ovens.

Pine seeds, (Pinus pinea, P. cembra) 5 oz. sweet oil of good flavor, good to eat.

Almonds of stone fruits, plumbs, peaches, &c. 3 ounces.

Mustard seeds, 3 1-2 oz. yellow, sweet odorous, good soap.

Laurus or Baytree berries, 7 1-2 oz. green oil, the seeds 1 1-2 oz. of concrete greenish oil.

Hazlenuts, 7 1-2 oz. sweet thin lemon oil.

Thus it will appear that in the United States we might make an immense quantity of oils, from the most oily substances common with us. Groundnuts, pumpkin seeds, sunflower seeds, hazlenuts, walnuts, beechnuts, &c. for all the needful purposes of salads, cooking, burning in lamps, soap making, &c. if industry was not palsied by ignorance.

Mr. Recluz has omitted the cotton seeds, which affords nearly fifty per cent. of good burning oil, and 30 per cent. when shelled. We might make millions of gallons of it in the south, and sell it to profit at 25 cents the gallon. His experiments on the Sesamum are at variance with those made elsewhere; our Bene seed has afforded 80 to 90 per cent. of oil, and keeps well many years.

His experiments on volatile oils, will be noticed hereafter.

MAKING CHEESE.

The Massachusetts Agricultural Repository gives the following directions for this process:

"Breaking the curd is done with the hand and dish. The finer the curd is broken, the better, particularly in thick cheeses. The best color of this kind of cheese is that of bees' wax, which is produced by Arnotta, rubbed into the milk after it is warmed.—The dairy woman is to judge the quality by the color of the milk, as it differs much in strength.

"Setting the milk too hot inclines the cheese to heave, and cooling it with cold water produces a similar effect. The degree of heat varies with the weather. The curd when formed is broken with what is called a treple cheese knife. The use of this is to keep the fat in the cheese; it is drawn the depth of the curd two or three times across the tub, to give the whey an opportunity to run off clear; after a few minutes the knife is more freely used, and the curd is cut into small pieces like chequers, and is broken fine in the whey with the hand and a wooden dish. The curd being allowed about half an hour to settle, the whey is laded off with the dish, after it is pretty well separated from the curd.

"It is almost an invariable practice to scald the curd. The mass is first broken very fine, and then the scalding whey is added and stirred a few minutes; some make use of hot water in preference to whey, and in both cases heated according to the nature of the curd; if it is soft, the whey or water is used near boiling; but if hard it is only used a little hotter than the hand. After the curd is thoroughly mixed with the hot stuff, it is suffered to stand a few minutes to settle, and is then separated as at the first operation. After the scalding liquor is separated, a vat, or what is often called a cheese hoop, is laid across the cheese ladder over the tub, and the curd is crumbled into it with the hands and pressed into the vat, to squeeze out the whey. The vat being filled as full and as firmly as the hand alone can fill it, and rounded up in the middle, a cheese cloth is spread over it, and the curd is turned out of the hoop into the cloth; the vat is then washed, and the inverted mass of curds, with the cloth under it, is returned into the vat and put into the press; after standing two or three hours in the press, the vat is taken out and the cloth is taken off, washed and put round the cheese, and it is replaced in the vat and in the press. In about seven or eight hours it is taken out of the press and salted, the cheese is placed on a board and a handful of salt is rubbed all over it, and the edges are paired off if necessary; another handful of salt is strewed on the upper side, and as much left as will stick to it; afterwards it is turned into the bare vat without a cloth, and an equal quantity of salt is added to it, and the cheese is returned into the press; here it continues one night; and the next morning it is turned into the vat, and continues till the succeeding morning, and the curd is taken out and placed on the dairy shelf; here they are turned every day or every other day, as the weather may be. If it is hot and dry, the windows and doors are kept shut, but if wet or moist the doors and windows are kept open night and day.

"*Cleaning the cheese.*—The cheeses having remained about ten days after leaving the press, are to be washed and scraped in the following manner: A large tub of cold sweet whey is placed on the floor, the cheeses are immerged in it, where they continue an hour, or longer if necessary, to soften the rind. They are then taken out and scraped with a common case-knife, with great care, so as not to injure the tender rind, till every part of the cheese is smooth; they are, after the last operation, rinsed in the whey and wiped clean with a coarse cloth, and placed in an airy situation to dry, after which they are placed in the cheese room. The floor of the cheese room is generally prepared by rubbing it with bean or potatoe tops, or any succulent herb, till it appears of a black wet color; on this floor the cheeses are placed and turned twice a week, their edges are wiped hard with a cloth once a week, and the floor is cleaned and rubbed with fresh herbs once a fortnight. They must not lie too long or they will stick to the floor. This preparation of the floor gives the cheese a blue coat, which is considered of great consequence."

PRESERVATION OF BACON.

It cannot be supposed that any mode of preserving hams can alter the original quality of the article. All that can be anticipated is to prevent its being injured by the heat of the warmer part of the season. One mode is to pack it in *oats*; for that purpose the chest or cask in which it is preserved should be perfectly tight, and raised about six inches from the surface of the ground, and the oats packed quite tight.

Another mode of preserving hams and all kinds of smoked meats, recommended by T. Gould, Esq. formerly President of the Berkshire Agricultural Society, is this: Take a tierce or box, and cover the bottom with charcoal reduced to small pieces but not to dust; and cover the legs or pieces of meat with stout brown paper, sowed around so as to exclude all dust; lay them down on the coal in compact order, then cover the layer with coal, and so on till your business is done, and cover the top with a good thickness of coal.

Another mode is as follows: A piece of canvas, cotton, or other suitable cloth, is sewed tightly about the ham, and this is overlaid with two or three coatings of lime whitewash, which is said to thoroughly preserve the inclosed article.

A writer in the American Farmer states, that he tried many ways to preserve ham from bugs, worms and rancidity, but succeeded in none; though perhaps the methods he tried might answer in colder climates. He then tried charcoal, and succeeded perfectly. It is of great importance to have the hams, &c., dried as early as possible, that they may be packed away in dry charcoal made moderately fine. He observes, that the "difficulty of getting the charcoal off, may be made an objection by the neat housewife," &c. But if the legs or pieces of meat are covered with stout brown paper, as recommended above, the difficulty is obviated.

From the Transactions of the Essex Agricultural Society.

DR. SPOFFORD'S ESSAY ON IRRIGATION.

TO THE SECRETARY OF THE ESSEX AGRICULTURAL SOCIETY.

I feel that some apology is due to the Trustees for my long delay in fulfilling the appointment with which I was honored by them at their meeting in September, 1830; and have only to say that it was occasioned by a desire to obtain from a friend, then at a distance, some account of an experiment on a larger scale than any other which has come to my knowledge in this part of the country.

Some degree of knowledge of what constitutes the food of plants seems indispensable to any well conducted system of producing them in the greatest perfection; and such knowledge seems most likely to be obtained by minutely examining their structure, and carefully observing the manner of their growth.

Plants constitute one of the great divisions of organic life, and one formed or constituted by systems of fibres and vessels, and endowed with certain powers and appetences which place them at a greater remove above unorganized matter, than they are below animal life; and appropriate nourishment is elaborated and a complete circulation carried on to the minutest extremity in a manner extremely analogous to the circulation which is carried on in the arteries and veins of the most perfect animals; and the apparent intelligence with which plants seek for nourishment, light, air, and support, appears in some instances to bear a strong resemblance to perception and knowledge; and the circulation of fluids in the vessels of plants and animals appears to be carried on much on the same principles, and is perfectly involuntary in both.

The indispensable agency of *water*, in constituting the fluids, and carrying on the

circulation in these systems of vessels, has been universally acknowledged; and could not be overlooked by the most careless observer, while he saw innumerable instances in which plants wither and dry for want of this substance. But while this universal agency has been acknowledged it is believed that a very inferior office has been assigned to it, from that which it really performs. It has been considered as the mere vehicle which carried and deposited the nutritious particles of other substances, while it in reality was contributing much the largest portion of the actual nourishment to the plants, which annually clothe our earth in living green.

If this idea is correct, then he who possesses water at his command with which to supply his plants at pleasure, or who has a soil adapted to attract and retain moisture, in suitable quantities, possesses a mine of inexhaustable wealth, from which he can draw at pleasure, in proportion to his industry and his wants.

In proof of the abstract principle that water constitutes in a very large proportion the food of plants, I may be allowed to mention one or two accurate experiments of distinguished philosophers upon the subject, which appear to me to be quite decisive on the case.

"Mr. Boyle dried in an oven a quantity of earth proper for vegetation, and after carefully weighing it, planted in it the seed of a gourd; he watered it with pure rain water, and it produced a plant which weighed four teen pounds, though the earth producing it had suffered no sensible diminution."

"A willow tree was planted by Van Helmont in a pot containing a thousand pounds of earth. This plant was watered with distilled water or pure rain water; and the vessel so covered as to exclude all solid matter. At the end of five years, upon taking out the plant, he found it had increased in weight 119 pounds, though the earth had lost only two ounces of its original weight."

The experiments of Mr. Cavendish and Dr. Priestley, have sufficiently proved that vegetables have the power of decomposing water and converting it into such fluids as they need for circulation in their own vessels; and that they elaborate from this substance such juices and fruits as they are by nature calculated to produce.

The great effect which is so frequently observed to follow the formation of ditches from the road-sides on to mowing ground, is no doubt in part to be attributed to the manure which is thereby washed on the ground, but is also in part owing to the more copious supply of water which it thereby receives.

That pure water is capable of producing similar effects I have the following experiments to prove.

Several years ago, when resident with my father on his farm at Rowley, I labored hard to divert a stream, which fell into a miry swamp, from its usual course across a piece of dry upland. The stream was pure spring water, which issued between the hills about fifty rods above, running but just far enough to acquire the temperature of the atmosphere, but without receiving any more fertilizing quality than was obtained in passing through a pasture, in a rocky channel; the effect, however, was to double the quantity of grass. The same stream I again diverted from its course about forty rods below, after it had filtered thorough a piece of swamp or meadow ground, and with the same effect: and again still lower down its course I succeeded in turning it on to a piece of high peat meadow which had usually produced but very little of any thing, and the effect was that more than double of the quantity of grass was produced, and that of a much better quality. I was led to this latter experiment by observing that a strip of meadow which naturally received the water of this run, and over which it spread for several rods in width without any particular channel, was annually much more productive than any other part of the meadow.

But the best experiment, and on the largest scale of any which I have known, was made by my late father-in-law, Dea. Eleazer Spofford, then resident at Jaffrey, N. H. A letter from Rev. Luke A. Spofford, in answer to my inquiry on this subject, observes: "My father commenced the experiment as early as the year 1800, and continued it till 1820, or to the time when he sold his farm. The last ten years of this time he flowed perhaps twenty acres; and it produced I should think twice as much in common seasons, and three times as much in dry seasons, as it would have done without watering.—This land would hold out to yield a good crop twice as long as other land of the same quality"—(that is, I presume, without flowing.) In dry weather he watered it every night—and the produce was good, *very good.*"

I am acquainted with the lot of land which was the subject of this experiment. It is a northern declivity, and rather a light and sandy soil, on the eastern bank of Contoocook river; and the water used was that of the river—about one mile below its formation by the junction of two streams, one from a large pond of several hundred acres in Rindge, and the other a mountain stream, formed by innumerable springs issuing from the skirts of the Monadnock.

From the foregoing premises may we not conclude that water performs a more important office in the growth and formation of plants than has generally been supposed—and that it not only serves to convey nourishment, but that it is itself elaborated into nourishment, and thereby constitutes the solid substance; and we may further conclude, that every farmer should survey his premises and turn those streams which now are often useless or hurtful, on to lands where they are capable of diffusing fertility, abundance and wealth.

It appears further that the immense fertility of Egypt is not so much owing to the alluvial deposit, brought down by the annual inundation, as to the canals and reservoirs in which the waters are retained, to be spread over the lands during the succeeding drouth at the will of the cultivator.

If, according to the experiments of Boyle and Van Helmont, almost the whole food of plants is derived from water, then the principal use of the various manures is to attract moisture and stimulate the roots of plants to absorb and elaborate it: and we have also reason to think that lands are much more injured and impoverished by naked exposure to heat and wind, and washing by water that runs off and is lost, than it is by producing abundant crops.

In the present state of population, nothing more could be expected or desired than that every farmer should make use of such means as the small streams in this vicinity may afford; but in a densely peopled country, like Egypt in former ages, or China at present, it should doubtless be one of the first enterprises of a good government, to take our large rivers above their falls and turn them off into canals for the benefit of agriculture.

JEREMIAH SPOFFORD.

From Porter's Health Almanac.

DISINFECTING AND PURIFYING AGENTS.

The antiseptic and consequent preservative, disinfecting and purifying properties of the chlorides of soda and lime, render them highly important agents in the preservation of health, and applicable in various ways to the promotion of public and domestic comfort. It is principally, however, in the preservation and promotion of public hygiene, that these salts become in the highest degree valuable by decomposing putrid miasmata of every kind and preventing the generation of epidemic diseases, or arresting their progress when they already exist. They are effectual in destroying the poisonous exhalations from privies, sewers, docks or ponds, left bare at low water; the putrid materials accidentally admitted or incautiously allowed to accumulate in vaults and cellars, store houses, &c.—for disinfecting hospitals, prisons, market-houses, gutters; for durifying the air of wells, mines, the rooms where silk worms are reared, the manufactories of glue, starch, catgut, &c.; slaughter-houses, drains, stables, the holds of vessels, amphitheatres, churches, theatres, hospitals, infirmaries, the rooms of the sick, &c.; for the preservation of dead bodies previous to burial, or for removing the fetor and injurious exhalations from bodies that have been disinterred for the purpose of judicial investigation; for washing the linen and bedding of the sick; for destroying the fetid emanations from filthy clothes, and disinfecting the stores and ware-rooms where second-hand clothing and rags are kept

The chloride of soda, which is liquid, is rather more expensive but more powerful than the chloride of lime, which is in form of a white powder; and hence the former is applicable to disinfecting and purifying operations on a small scale. They are both used, mixed with more or less water, according to the intention in view. If a body is to be preserved before burial, add about a pint of the concentrated chloride of soda to a bucket-full of water, and cover the body with a sheet dipped in the solution, which must be sprinkled occasionally over the corpse. Or if the chloride of lime be employed, make a mixture of about a pound of the chloride with two buckets-full of water, and proceed as before.

For vaults, cellars, &c. take two ounces of of the chloride of lime to three or four pints of water, and sprinkle them from time to time, by means of a water-pot.

The solution should be thrown into the sink of a privy, or into a well, the foul air of which it is desirable to neutralize.

To preserve the health of workmen employed in common sewers, a pound of the chloride of lime should be dissolved in three buckets-full of water; and a bucket-full of the solution should be placed by the side of the workmen, to be employed by them in washing their hands and arms, and moistening their nostrils, and for sprinkling on the filth.

For ships, take a spoonful or more of either chloride, add it to a bottle of water, and sprinkle the solution freely on every part of the hold and over the decks.

For purifying offensive water, mix it with the chloride of lime in the proportion of one or two ounces of the latter to about sixty-five gallons of the former. After being thus disinfected, the water must be exposed to the air, and allowed to settle for some time, when it becomes fit to drink.

In domestic economy. The chlorides may be used for the preservation in summer of eggs, meat, game, poultry, and other articles of aliment; to deprive vegetables, which are kept during winter, of the unpleasant odor they frequently acquire, and finally to disinfect spoiled meat, fish, &c. To preserve eggs, they are to be put into a solution of one part of the chloride of lime in thirty-two parts of water, their place being occasionally changed. Meat, &c. may be preserved sweet by wrapping it in cloth, wet with a weakening mixture of the chloride of soda and water. To deprive vegetables and meat of any disagreeable smell they may have acquired, they are to be immersed several times in water containing one fortieth or sixtieth part of chloride of soda, and then well washed in pure soft water.

The manner of disinfecting articles in a state of putridity, is by using a mixture of thirty or forty parts of water to one of chloride, and enveloping them in pieces of linen or cotton soaked in this solution, or by sprinkling them freely and at short intervals with it. By these means, the disgusting odor and poisonous exhalations given out by putrid matters are promptly destroyed, and the danger which may result from them is entirely removed.

The chlorides of lime and soda may be procured of all our principal apothecaries; the expense attendant upon their free use, is so trifling as to place them within the reach of almost every individual. As a means of removing the sources of disease in cities and villages, these salts demand the attention of those who are constituted by law the guardians of public health.

THE WAY TO POVERTY.

A farmer in Massachusetts has given a short history of his experience in acquiring and losing property. About twenty years ago he began with little, and by industry and economy added something to his property every year—built a house, then a barn, bought several lots of land, and though he had a large family, contrived to thrive, until he owned a good farm and convenient buildings, and owed no man a cent. All these things went on well until a neighboring farm was offered for sale, which he purchased; he paid for a part of it from his own funds, and borrowed the remainder at the bank. This was the first step in the down-hill road. When the bank debt came due he went to another bank and borrowed money to pay the first; he continued to run from bank to bank for some time, the debt constantly increasing. He now concluded to try speculation, in order to extricate himself from his embarrassment; he obtained more money from the bank, and purcased droves of cattle, sheep and hogs, in the western country, which he drove to Brighton and other markets; he lost money on every drove, and became more and more involved; he mortgaged one of his farms to the Hospital Life Insurance Company, but this did not save him, his personal property was attached & sold at auction, his real estate went to pay his creditors, and in a few months nearly all his property was gone.—He concludes his communication with the following warning:—"Let all who are not under the same condemnation take warning by me, and flee from the banks, and Boston loans, or poverty and misery awaits them.

Remarkable Phenomenon.—If we hold a narrow slip of paper vertically, about a foot from the eye, and fix both eyes upon an object at some distance beyond it, then if we allow the light of the sun or the light of a candle to act strongly upon the right eye without affecting the left, which may be easily protected from its influence, the left hand strip of the paper, will be seen of a bright green color, and the right hand of a red color. If the piece of paper is sufficiently broad to make the two overlap each other, the overlapping parts will be perfectly white and free from color, which proves that the red and green are what is called *complimentary*. When equally luminous, or candles are held near each eye, the two strips of paper will be white. If when the candle is held near the right eye, and the strips of paper are seen red and green, then on bringing the candle suddenly to the left eye, the left hand image of the paper will gradually change to a green, and the right hand to a red.—*Brewster's Optics.*

A Sign of the Times.—We understand that the office of the Life Insurance Company has been completely run down with applicants since the appearance of the Cholera at Quebec. The rates, however, which it may be recollected were lowered some time since, remain unaltered. The Company can hardly lose by the operation; for they who are so considerate as to think of their families rather than themselves, and who take such a quiet business view of matters to prepare for any event, are least of any likely to become the victims of a malady which singles out for its prey the imprudent, and those agitated by care for others and apprehension for themselves.—*N. Y. American.*

John Augustus Washington.—Of this estimable gentleman, whose death, at the age of 42 years, at Mount Vernon, of which estate he was proprietor we find the following obituary in the Alexandria Phenix:

He was the eldest surviving child of Corbin Washington, Esq. who was nephew to General Washington, and brother of the late venerated Judge Washington—Mr. Corbin Washington died early in life; but his infant children found, in the benevolent Judge, a most anxious, indulgent, and judicious parent, who but a short time since, bequeathed the family mansion (a place of so much interest) to the lamented subject of this notice, who has so speedily followed his uncle to the tomb. Mr. Washington, from taste, devoted himself to agricultural pursuits, in which his habits of thinking and acting fitted to be, as he was eminently successful. His manners were gentle and unassuming. No man ever had a kinder heart, and but few men a more discriminating or unerring judgement; yet so retiring was he, that those alone could justly estimate the higher qualities of his nature who had the happiness of an intimate acquaintance with him. His life furnished an example of a scrupulous discharge of every domestic and social duty; and whilst we grieve at the dispensation which has withdrawn him in the prime of life, from his sphere of usefulness, the cherished recollection of his virtues should calm and console those who are most afflicted by his fate. Mr. Washington has left a widow, two sons, and a daughter, to lament his death.

ROCHESTER BOARD OF HEALTH.

The Board take pleasure in stating to the citizens of the county at large, that this village is now in an unusually good state of health. In no former year has the health of the village been in a better state, in the summer season, than at present. It is with regret the Board learn that fears of danger are entertained in the surrounding country, of visiting Rochester, either for business, or the ordinary interchange of social intercourse. They assure all persons, and pledge their veracity for the fact, that no danger whatever exists in coming to Rochester, at this time. They have before pledged themselves, and now renew that pledge, that they will faithfully and promptly announce the first case of Cholera which shall come to their knowledge, in this neighborhood. No case has yet appeared in this State this side of the northern range of counties and the Champlain canal, to the knowledge or belief of this Board. They hope, therefore, that all fears will be allayed, and that the usual intercourse between the village and the surrounding country will be continued without interruption, until some actual danger shall be manifested. Many persons take pleasure in circulating reports unfavorable to our health, for mere wanton amusement; and others from sinister motives. All those reports should be disregarded. Whenever any danger exists, it will be fully disclosed by the Board.

The Board take this occasion to state, for the information of the citizens of Rochester, that they have no powers except those derived from the Statute under which they have been appointed. Their duty is to guard against the Cholera, and mitigate its ravages should it break out among us. With the ordinary sickness of individuals they have nothing to do.—Those citizens are still in the hands of the municipal officers of the towns. The poor and needy, who are sick and in want, must apply to the justices and overseers of the poor, when their wants will be provided for. The Board are particular in stating these facts, for the reason that almost daily applications are made to them for aid in such cases. They also inform the citizens of the village, that when any nuisance exists in any of the streets, or other places in the village, they should apply to the Street Commissioner to have the same removed, and if the same be not removed the Board will take proper measures to have the offenders punished, agreeable to the provisions of the Statute under which they are organized. By order of the Board.

M. BROWN, Jr. Pres't.

J. GOULD, Sec'y.

All the papers in the village are requested to give the above an insertion

THE IMPORTED HORSE, BUSSORAH,

IS now on his stand, at GENESEO, and will remain until the 20th July. This Horse was imported from Arabia, by Mr. Ogden, of N. York, and sold to C. W. Van Ranst for $5,000. He unites more beauty, power and action, than any Horse in America. He will stand at $20 the season, and 30 to insure. The owner of Bussorah will give a premium of $50 to the best colt got by Bussorah this season and foaled next year (1833) and the free services to the dam of the colt next year. For particulars see bills. *Geneseo, May 9th* 1832. [may 22-r2m

EDUCATION.

THE INQUISITIVENESS OF CHILDREN.

"One of the distinctive qualities of our nature, is the principle of curiosity. The disposition to pry out the *how* and *why*, is sometimes seen from the cradle; and is always to be regarded as an auspicious token: it being in fact the germin of all future improvement; the genuine bud of intellectual fruit. Nor is it scarcely conceivable, how great advantage might be taken of such a toward disposition, were it under the constant management of superior skill united with patient industry. But, in the nurture and training up of children, this important particular, is, for the most part, overlooked, and their early curiosity either damped or misdirected. And in this way many are made dullards, or frivolous, who might have been shaped to intellectual excellence."

"Children come into a world, where, to them every thing is new, and strange; a world of which, and of all therein, they are utterly ignorant. And how do these newly born citizens of the world act? Why; just as persons come to years, would act under like circumstances. They have an innate appetite for knowledge, and they seek after it with ardency. ***What is this? What is that made for? How is it done, and why is it so?*** These, and scores of similar questions, are asked by children, and to them the information they inquire after is material, tho' their questions may seem trifling in the eyes of those to whom the things were long since known."

"Were their inquiries properly encouraged, it would lead them upon the exercise of their reason, as well as of their memory. At the same time, if there were observable in them a forward pertness, or any real impertinence, it might easily be checked without damping their curiosity."

"I have seen fathers so stately and stern, that their children scarcely dare speak to them, and much less familiarly to question them. And I have seen schoolmasters who would requite the familiar question of a little pupil, with a frightening frown, if not with a hard blow." Thus the young mind s pinioned, and then bid to soar.

At this uninformed period of life, children are not only inquisitive, but ready to believe every thing they hear. And if parents are deficient in giving them the information they are seeking, they naturally endeavor to gain it from others. And thus incorrect, if not dangerous ideas may be, and doubtless often are, infused into their unsuspecting minds.

FEARFULNESS AND FORTITUDE.

Fear is an infirmity, which if suffered to gain the ascendancy, is most enslaving to the mind. To secure our children from all unnecessary and imaginary fears, they should, as far as possible, be guarded from every thing likely to excite sudden alarm, or to terrify the imagination. Stories about ghosts, apparitions, extraordinary dreams, and all other gloomy and mysterious tales should never be named in their presence.

How cruel, then, purposely to excite in them false terrors; as by threatening them by "mad dog" or black man who comes for naughty children," &c. Or, in order to hinder them from touching what they ought not, to tell them "it will bite." By such means. they may acquire imaginary terrors, that may accompany them through life.—For it is a well-known fact, that there are many sensible persons who are slaves thro' life to the terrors of darkness, in consequence of their having been frightened when children, by the foolish stories of ghosts and apparitions being seen in the dark. Here ghosts and darkness are associated together in child hood, and impressed by the passion of fear; and though reason in riper age, has pointed out the absurdity, it has not always been able to extirpate fear.

By guarding children from useless fears, one step is gained towards the cultivation of fortitude: yet another and important one is, to infuse into the system of education a certain portion of resolution and hardihood; to train up those entrusted to us to be inhabitants of a world, in which they are to meet with pain, sickness, dangers, and sorrows: in which, consequently, self-denial and fortitude are essential. While we wish to avoid every appearance of unkindness and want of feeling, let us not err, by adopting too tender and enervating a system. Let us distinguish, and maintain the distinction, between the wants of nature, and those of imagination; bring up your children as little dependent as possible upon bodily indulgence and luxuries; accustom them to the plainest food, to beds not too soft, airy rooms, and as far as their constitutions will allow, to hardy habits.

For children to have every thing done for them, tends to enervate the mind, and render them helpless beings, unable to contrive for themselves. The "I can't," with which children are apt to reply to commands given them, is rarely to be admitted.

Commerce of the United States.—We have received from Washington a copy of the Annual Statement on Imports and Exports to and from the United States during the year ending 30th September, 1831. The amount of the former is greater, we believe, than in any previous year.

Total value of imports, $103,101,124, including $7,305,945 in gold and silver; of which in American bottoms $93,962,110, & $9,229,014 in foreign. Of the whole amount, $13,456,625 consisted of articles free; $61,534,966 paying ad valorem duties; and $28,199,533 specific duties.

The value of foreign goods exported during the same period was $20,033,526; domestic, $61,277,057. Total exports, $81,310,583. Of the foreign goods exported, $11,720,781 were entitled to drawback; the remainder not.

The domestic exports are thus divided: Fisheries, including whale oil, whale bone, and sperm candles, $1,889,472;—agriculture $47,261,433, viz. product of animals $2,828,936; vegetable food $13,997 472, of which $9,938,458 consisting in the single article of wheat flour; tobacco $4,092,388; cotton $25,289,492; other articles $2?3,245; manufactures of all kinds, $7,147,364, including $1,126,313 of cotton unmanufactured articles not enumerated, $715,311. Total as above, $61,277,057. In the list of manufacturer exported, are included $2,053,474 in specie.

Value of imports during the previous year, (ending 30th Sept. 1830.) $70,876,920; foreign exports $14,337,479, domestic $59,462,029. Total exports during that year, $73, 849,508. Excess of imports in 1831 over those of 1830, $32,314,204; excess of foreign exports. $5,646,047; do. of domestic exports, $1,815,028. Total increase of exports in 1831, as compared with the previous year, $7,461,075.—We subjoin the total imports and exports, of several successive years ending 30th September, the date to which the returns are annually made up:

	Imports.	Exports.
1831	$103,191,124	$81,310,583
1830	70,876,820	73,849,508
1829	74.492,527,	72,358,671
1828	88,509,824	72,264,686
1827	79,484,068	82,324,827
1826	84.974,477	77,595,329
1825	96,340,075	99,535,388
1824	80,549,007	75,986,657

Hogs.—The Chinese have a proverb, that "every gentleman in China works for his living except the hog." We make *him* work in Illinois. When a chimney is to be built, or a cabin to be daubed, a hole is dug in the earth, of sufficient dimensions, and water poured into it—the hogs are then called, and a few grains of corn thrown into the hole, when the hogs plunge in and soon prepare the lump of clay for the hand of the dauber.—*Western Ploughboy.*

FRESH GARDEN SEEDS.

THE subscribers respectfully inform the public that they have entered into partnership in the seed business, and they assure the public that nothing shall be wanting on their part to give the utmost satisfaction to those who may favor them with their patronage It is the intention of the subscribers to erect an elegant Greenhouse in connection with this establishment, where a choice collection of new, rare, and beautiful flowering plants will be supplied from the New-York Botanic Garden upper end of Broadway; and also from the same establishment the best sorts of Flowering shrubs, Garden roses. Hardy perennial plants, Double Dahlias, Chinese Pœonias, Grape Vines. Gooseberries, Currants, Raspberries, Trees for the streets, &c. &c. They have just received from London, a large importation of garden and flower seeds the growth of 1831, such as Cabbage, Cauliflower. Brocoli, Radish. Pease, Grass Seeds, &c. &c.; and also from Glasgow, Hawthorn quicks for Hedges, Red moss, White moss, and White Provence roses. The trade supplied on the most reasonable terms, and all orders by mail or otherwise, will be punctually attended to. SMITH & HOGG,

New-York, May 1832. No. 388, Broadway.

IMPORTANT TO FLORISTS.—Just published by Hibbert & Buest, of Philadelphia the "American Flower Garden Directory," containing practical directions for the culture of plants in the "Hot-house, Garden-house, Flower-garden and Rooms or Parlors," &c. &c.

A few copies for sale by the subscribers, (who are the sole Agents,) at their flower & seed store, No. 372, Broadway SMITH & HOGG.

Smith & Hogg in offering this valuable volume to their friends and customers, would recommend it as replete with all the information expressed in its title page; and to their "Fair Patrons" would submit it as a highly useful and desirable companion.

N. B. S. & H. have removed to their new establishment, 288 Broadway. [june 16-f

FARM FOR SALE OR TO RENT.

THE subscriber offers for sale the *Farm* on which he resides, containing 57 acres of land, not excelled for richness or fertility, being within half a mile of the centre of business, on which are a good dwelling house, two large barns, wood house, corn house, and other out buildings, a large superior garden, an orchard beginning to bear of about 400 apple trees, of from 60 to 80 different kinds mostly winter fruit, and of the choisest descriptions; 30 to 40 different varieties of pears, with cherries, peaches, quinces, and all the smaller varieties of fruits.

ap 23-arf JOHN W. STRONG.